Fujii Shuzo Sake Brewery

Fujii Shuzo Sake Brewery was established in 1863 during the Edo period (1603–1867). With more than 150 years of sake brewing history, it has won many awards over the years, including top prize in Japan's first refined sake competition in 1907 for its Ryusei brand.

The small-batch, handcrafted sake is made using a traditional brewing method called *kimoto-zukuri*, which uses a yeast starter mash cultured by naturally occurring lactic acid bacteria. The basic ingredients include water, steamed rice, and *koji* (mold), which are placed in a small vat and mixed by hand into a smooth paste.

The brewery uses only natural local ingredients, including four types of locally grown rice and natural spring water from the town. The result is a soft, mild, easy-to-drink sake that pairs well with white-fleshed fish from the Seto Inland Sea.

Sake tasting is available at the brewery. You can also enjoy the sake with handmade soba (buckwheat flour noodles) at Tanizaki, a restaurant located inside the brewery. The soba noodles are made using the same clear-tasting local spring water as the sake.